

DINNERLY



Haloumi Schnitzels and Hand-Cut Chips with Apple Slaw



35 minutes



2 Servings

We know you love our haloumi recipes and everyone loves schnitzels, so why not marry the two and create a veggie version? While the potato chips are in the oven, coat slabs of haloumi in crumbs and fry until golden, then team with a crunchy slaw.

WHAT WE SEND

- 2 potatoes
- 1 granny smith apple
- 1 carrot
- 180g haloumi ⁷
- 40g panko breadcrumbs ¹
- 1 lemon

WHAT YOU NEED

- 2 tbs olive oil
- 2 tbs mayonnaise ³
- 1 tsp white wine vinegar ¹⁷
- 1 egg ³
- 1 tbs plain flour ¹

TOOLS

- large oven tray
- baking paper
- julienne peeler or box grater
- paper towel
- medium frypan

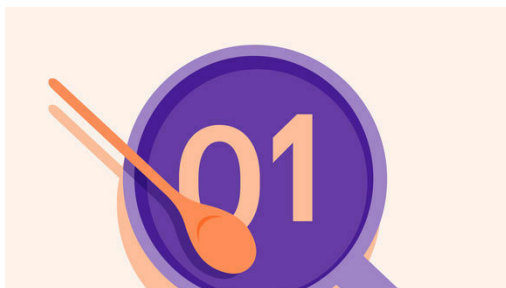
Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Egg (3), Milk (7), Sulphites (17).
May contain traces of other allergens.

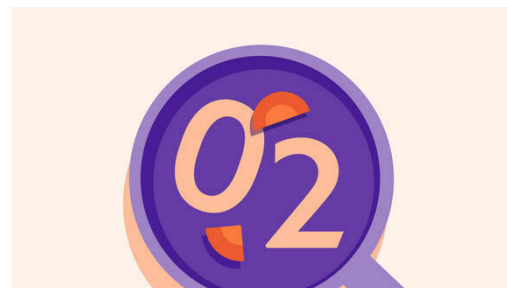
NUTRITION PER SERVING

Energy 940kcal, Fat 57.6g, Carbs 68.2g,
Proteins 31.0g



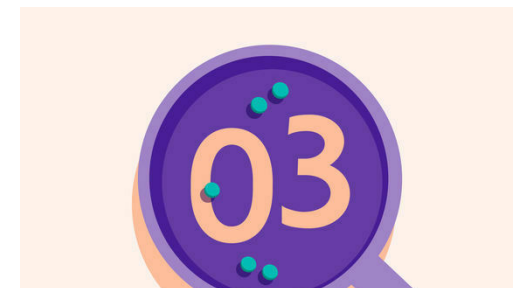
1. Prep ingredients

Preheat the oven to 220C. Line a large oven tray with baking paper. Cut the **unpeeled potatoes** into 1.5cm-thick chips. Cut the **apple** into thin matchsticks (see Kitchen hack). Peel the **carrot**, then shred using a julienne peeler or coarsely grate with a box grater.



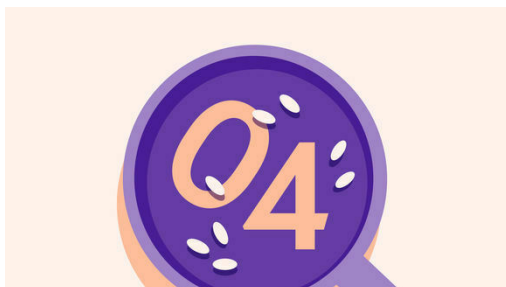
2. Bake potato

Put the **potato** on the lined tray, drizzle with **2 tsp olive oil**, season with **salt and pepper** and toss to coat. Bake for 25-30 mins until golden and tender.



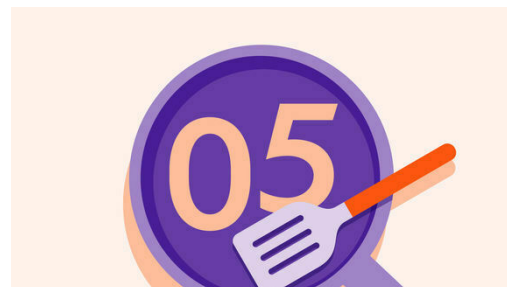
3. Make slaw

Meanwhile, put **2 tbs mayonnaise** and **1 tsp white wine vinegar** in a large bowl, season with **salt and pepper** and stir to combine. Add the **apple** and **carrot** and toss to coat.



4. Crumb haloumi

Drain the **haloumi** and dry on paper towel, then cut in half horizontally. Whisk **1 egg** in a shallow bowl. Put the **breadcrumbs** and **1 tbs plain flour** in separate shallow bowls. Dust the haloumi with flour, shake off the excess, then dip in the egg and coat in the breadcrumbs.



5. Cook haloumi and serve up

Heat **1½ tbs olive oil** in a medium frypan over medium heat. Cook the **haloumi** for 3-4 mins each side until golden. Drain on paper towel. Cut the **lemon** into wedges. Divide the **haloumi schnitzels**, **chips** and **apple slaw** among plates. Serve with the **lemon wedges** and enjoy!



6. Kitchen hack

Here's an easy way to cut an apple into matchsticks: quarter the apple, remove the core, then thinly slice. Stack the slices and cut into matchsticks.